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PLUM BUTTER AND OTHER GOOD THINGS.

Plum Butter: Wash the plums, place them with a little water in a preserving kettle and cook until soft. Rub through a colander or a coarse wire sieve in order to remove skins and pits. Large freestone plums can be dipped into boiling water for a few seconds until their skins crack, then dipped into cold water, so that the skins can be readily slipped off. The flesh is then split open, and the pits are removed. If the plums are very juicy, the pulp put through the colander will be quite thin and should be boiled down to thicken somewhat before the sugar is added. For each cupful of pulp, whether put through the colander or not, use from one-half to three-fourths of a cupful of sugar and cook slowly with frequent stirring until the butter is as thick as desired. If a tart butter is desired, less sugar should be used. Cinnamon, allspice and cloves should be added to suit the taste when the cooking is finished.

Dutch Apple Cake is made with two cupfuls of flour, three teaspoonsful of baking-powder, one teaspoonful of salt, one tablespoonful of sugar, one cupful of milk, one egg, one tablespoonful of shortening. Use a mixture of one-quarter cupful of sugar and one teaspoonful of cinnamon for top of cake. Sift flour, baking-powder, salt and sugar together. Add milk to well-beaten egg and stir in slowly. Add melted shortening. Mix well. Pour mixture into a shallow pan and on the top place slices of pared apples. Sprinkle with the sugar and cinnamon mixture and bake in a moderate oven.

Moonshine, a delectable dessert, is made with one pint of milk, yolks of three eggs and three tablespoonsfuls of sugar, brought to boiling point in a double boiler. Beat the whites of the eggs very stiff, and while beating add three tablespoonsfuls of powdered sugar. Pare and slice ripe peaches, place in a bowl and add the two mixtures, stirring lightly, until they are mixed.

Peach Cobbler: Fill a baking dish with whole pared peaches; add two cupfuls of water, cover and cook until tender; drain off the juice and allow to cool. Beat until light, four eggs and a cupful of sugar. Add a tablespoonful of melted butter, a half teaspoonful of salt, the juice from the peaches and a pint of new milk. Sift together twice a level cupful of flour and a teaspoonful of baking powder. Stir the flour and the other ingredients together, pour over the peaches and bake about thirty minutes until a golden brown. Serve with cream.

Sweet Apple Conserve requires four quarts of sweet apples, pared and finely chopped (measure after chopping), two cupfuls of raisins, two cupfuls of sugar, juice and pulp of two oranges and one lemon, grated rind of one

TO PREVENT SUNBURN.

Mrs. Farmer, the next time you are going to be at work in the garden or berry patch for some time, before you go, instead of putting on a smothering sunbonnet try smearing the face and neck thickly with unbroken white of egg.

Then put on a broad-brimmed hat. When you come in wash with tepid water, then dash cold water on.

You will find that instead of having a sore and sunburned face it will feel delightfully fresh and comfortable.

I used white of egg for years to relieve sunburn and one day the thought occurred, Why not use it as a preventive instead of as a remedy? I found it the proverbial ounce of prevention

A COMFORTABLE APRON.

Many of us are partial to the handy little apron that can be slipped on and off in a moment, and which is easily laundered. I find this apron even more desirable when a strap is put across the back to prevent it slipping off the shoulders. Instead of putting on the usual patch pockets, I slit the apron the desired width and bind with a bias band. Then I sew the patch on the inside of the apron and then put a flap on the right side a little wider than the slit. This prevents the pockets from catching and tearing and also prevents dirt getting into them.

Circles Around Moon.

Circles around the moon are caused by moisture in the atmosphere. It frequently happens that the sunlight reflected from the moon to the earth is so refracted by the atmospheric moisture that a ring or circle is formed. The more moisture there is in the atmosphere the smaller the circle will appear. The form and size of the ring will depend entirely upon the particular condition and quantity of moisture in the air.

"Don't get tired—drink Bovril"

"When Hearts Command"—

By ELIZABETH YORK MILLER

"When hearts command,
From minds the sagest counsells depart."

CHAPTER XXXIII.

It was day by day, sometimes post by post, that Alice put off writing to her mother. In the morning she would tell herself that she'd write before evening, and at night, she made the same promise as regarded the next morning. Twice she began a letter, but it was impossible to finish it.

Ardeyne knew nothing of the unhappy conflict she suffered. He did not guess that she was fighting this particular battle; that all the forces of her better nature were ranged against such a cruel foe as distrust amounting almost to hatred of her own mother.

Why hadn't Mumsey told her? Why had Mumsey not merely permitted, but actually encouraged and hurried on her marriage to Philip? If only she had told Philip. But most deadly of all the weapons levelled at Alice's natural feelings was the fact that Jean Hugo and Alice's suspicion that he might be something nearer in relationship than an uncle. It had not been a simple evasion of the truth, but a downright lie—as Alice saw it.

The days slipped by, and finally Alice sent her telegram. Even that had been difficult. But she must write soon. Only what was she to say? The sort of letter she felt impelled to write would be a terrible thing.

Meanwhile Ardeyne kept her busy with every distraction he could devise. They took trips on the lake and went for mountain climbs. Companionship was to be the keynote of their life together—and, after all, what better basis for marriage than that? He told himself that it sufficed, that in time he would be perfectly satisfied and just as happy as any other man.

Everything was in getting used to an idea:

An immense pity for Alice, backed up by his anxiety for what effect the shock of Christopher Smarle's news might have on her, helped him in his resolution. He was not only Alice's companion and friend, he was her physician as well. Without letting her know, he watched her with lover-like and professional solicitude. As far as he could tell, her mind was unusually well-balanced; even for a girl of normal heritage. Never had he come across a young woman with as much common sense and less tendency to common hysteria than Alice.

This curious honeymoon of theirs moved to its close. It had been Ardeyne's intention to return to London and arrange for a prolonged, perhaps indefinite, holiday, but now he began to realize that his own salvation lay in his work. He needed it to steady himself, to keep him from dwelling too much upon Alice and magnifying morbidities of mind and conscience. In

the circumstances their companionship was too solitary for comfort.

He wanted, if possible, not to love her less but a little more impersonally. She was beginning to mean too much to him.

They were a strikingly handsome couple, and naturally people looked at them. Ardeyne surprised himself by suffering little twinges of jealousy. It disturbed him when men stared at her, and once he very nearly came to words with a German whose round-eyed gaze had dwelt too long and too obviously upon the little bride.

At present Alice seemed quite unconcerned of her own beauty, and—as far as he knew—she was entirely satisfied with life as they had mapped it out together. But the day might come when she would wake up to the fact that other women lived fuller, deeper lives than hers could ever be. What then? Platonic love can so easily fail; it is so rarely successful. She might tire of it, and, incidentally, of him. And the world was full of men whom nature had rendered unscrupulous as regards love-making.

They had walked up the Rigi the day before—a long pull for Alice—and it had been a climb of charm and adventure. The pink and white blossom of the cherry trees had kept them company almost to the very top; the air was warm and fragrant, the sky cloudless. They had lunched frugally by the wayside from the contents of Phillip's haversack, scaled the height and returned more swiftly than they had come by the mountain railway. It had been a day to look up and treasure in one's memory box, the days of days, after which everything else could not help but fall a little flat.

Now it was the next morning, and they sat at breakfast in their sitting-room.

Usually the question was—"What shall we do to-day?" But Phillip changed it.

"Would you mind if we started for home-to-morrow?" he asked.

"Home?" Alice was a little bewildered for a moment. She had never had a home. The very name of it was totally unfamiliar to her. Then she flushed slightly. "You mean London—your home?"

"And yours," Phillip reminded her.

She lowered her gaze, and he noted

as he had many times before—how wonderfully her eyelids were fringed.

"I don't know. I feel so helpless!" she exclaimed suddenly. Then she looked at him. "This can't go on, Phillip. Don't you realize that it can't—I can't live on your charity."

He found himself trembling in every limb, and a mad desire to rave took possession of him.

"Alice—Alice—if you leave me now

I swear I won't be able to face life without you!" He dropped to his knees beside her and laid his head in her lap. The fear and misery of losing her had taken him unaware. He very nearly sobbed. "Life wouldn't be worth anything without you. How can you speak of charity when you mean so

POSSESSION.

Month after month, with slow monotony,

I did the stupid tasks of every day,

With scorn and pity that the world

should be

Full of unending duties, dull and gray.

While all my heart was wild for wonder,

I dusted, scoured and swept with

listless hands;

Was this, I thought, the best that life

could bring?

To youth's commands?

But now I sing all day, as to and fro:

From tiny parlor to the kitchen

bright,

With sparkling suds and crisp new

broom I go

A shining path behind me. What

delight

To pour the scarlet jelly into molds!

I love to make the slender glasses

shine

Because this little house with all its

holds

Is yours and mine!

—Katherine Park Lewis.

Quite Unsuspected Discipline.

An Irish attorney who was very

lame was moved during the time of

trouble in Ireland to take part in mili-

tary preparations. Learning that

among the various volunteer corps be-

ing raised was one of lawyers, he de-

cided to join it.

"My dear friend," he remarked to

John Philpot Curran, the Irish wit,

"these are not times for a man to be

idle; I am determined to join the law-

yers corps and follow the camp."

"You follow the camp, my little limb

of the law?" said Curran. "Tut! Tut!

Renounce the idea; you never can

be punched in the square head."

"And why not, Mr. Curran?"

"For this reason," was the reply;

the moment you were ordered to

March you would halt!"

Good Fishing.

She—"And you say the fishing is

excellent here?"

Resort Proprietor—"More young

ladies have hooked husbands at this

hotel than at any other on the coast."

GARNISH THE SALADS.

A garnish makes the appearance of

the salad much more attractive. Too

much garnish spoils the effect.

With vegetables, meat or fish use

beets, finely chopped; cabbage, shred-

ed; or heart leaves used in place of

lettuce; carrots, chopped fine for bor-

der; eggs; slices; grated yolk, chopped

etc.; parsley; radishes.

After Ardeyne had gone out she

settled resolutely to the task. She had

to think very hard before beginning—

think of so many things in the way of

contingencies. For instance, suppose

that before the letter reaches its desti-

nation either Mumsey or herself

should have met with a fatal accident?

Nothing can strike quite so hard as a dead hand, and there can be no greater

remorse than that following upon

a blow levelled at one who is beyond

the power of retort.

Yet Alice's feelings towards her

mother had suffered a violent change.

There was no denying that grim fact.

It was useless for her to attempt

hypocrisy.

So once again she began the long-

delayed letter, and this time managed

to finish it, although it could never

have been written with any sense of

satisfaction. Even the beginning was

different from what it would normally

have been:

Dear Mother,—You must have won-

dered and worried a great deal at not

hearing from me, but I found it so dif-

ficult to write. Mr. Christopher Smarle

came to Lucerne at once after hearing

from you, and told me about my father.